

The Healthy Spoon...

The Manager's Special....

Happy Summer 2016! My name is Chuck Dumas and I am the Environmental Services Manager for the City of Rowlett. Though the name says Environmental Services this division serves as the health regulatory source for the city and is often referred to as the Health Department. Environmental Services is responsible for all food service inspections, complaint response, foodborne illness response, plan reviews and pre-opening inspections. Additional responsibilities are mobile food vendors, temporary food inspections, public pool inspections, mosquitoes, noise/air investigations, sewer/septic concerns, rodents, and any other environmental concern is reviewed as needed.

Food service is an integral part of communities and Rowlett is no exception. We are pleased to start this quarterly newsletter to aid in your understanding of how food inspections and policies/interpretations are done in Rowlett. I urge each of you to make a every effort to read The Healthy Spoon and share with your employees. Lastly, Texas has updated the State Food Code and thus the inspection forms and inspection criteria have changed some. Rowlett has converted to the updated Code, inspection forms, as well as to electronic inspections. We will work together through the changes. REMEMBER: Practicing food safety is the key to food safety!

Food Facts

- Cheese is the oldest of all man-made foods.
- A row of corn kernels on the cob always has an even number.
- The first soup was made of hippopotamus and dates back to 6000 B. C.

"You have to taste a culture to understand it." - Deborah Cater

Vol. 1 June 23, 2016



Helpful Links

- fda.gov
- cdc.gov/foodnet/
- www.tx.dshs.state.tx
- FDA consumer complaints 214-253-5233
- epa.gov

Gloves vs. Bare hand contact for ready to eat foods— NEW STATE RULES

Gloves provide a barrier between hands and food if they are used properly. In addition to improved food safety, glove use also creates increased positive customer service perceptions about the restaurant's cleanliness. However, simply wearing gloves is not the total answer. Improper glove use can be just as big a problem as poor hygiene. Gloves and other barriers do not replace hand washing. For gloves to provide an effective barrier between food and the food handler, hands should be properly washed before putting on gloves or changing to a new pair.

Gloves should be changed at the following times:

- As soon as they become soiled or torn; Before beginning food preparation or a different task; After handling raw meat, fish or poultry and before handling ready-to-eat foods; When handling money; After touching equipment such as refrigerator doors or utensils that have not been cleaned and sanitized; When interruptions in food preparation occur such as answering the phone or checking in a delivery; After contacting chemicals; At least every 4 hours
- Gloves should not be worn:
In the restroom; While using a tissue; When eating or drinking; When handling money; While performing cleaning tasks; When taking out the garbage

Make sure gloves fit properly. Gloves that are too big will not stay on hands and gloves that are too small will rip and tear easily. To remove gloves, grasp at the cuff and peel the off inside out over your fingers. Avoid touching any other part of the glove. Gloves should be task specific - that is, used for one food handling task then discarded.

NEW STATE RULES: Section 228.65(a)(5) *Bare hand contact for ready to eat foods* has been updated in the newly adopted Texas Food Establishment Rules. In order for any establishment to utilize bare hand contact with ready to eat foods, they must submit a request in writing to the Health authority for approval by the agency. The agency has the ability to approve or disapprove the use. If approved, written document giving approval must remain on site at all times. If your establishment utilizes bare hand contact for ready to eat foods, please contact me at the email at the bottom of this page to discuss.

Mechanical Ware washers—the ins and outs

In conjunction with proper food handling and personal hygiene, proper utensil and ware washing is very important in the food safety process. During the plan review and Certificate of Occupancy processes, Environmental Health Services ensures that all food establishments are equipped with a proper 3 compartment sink. The compartments of the 3-comp sink are required to be large enough to accommodate the largest wares. Food establishments utilizing re-usable table wares and utensils must be equipped with a mechanical washer. Food establishments using a mechanical ware washer must be aware of the following:

- The machine must be equipped with a proper data plate. This data plate identifies all temperatures, cycle times, sanitizing time and residual.
- A properly functioning thermometer
- Proper flow pressure gauge
- Chemical test strips OR hot water indicators
- For machines utilizing hot water for sanitizing, proper hot water 165 F for stationary machines and 185 F for conveyor machines.

Chemical and hot water sanitizers must be checked on a regular frequency. Chemical test strips must be used to ensure proper sanitizing of wares and utensils.

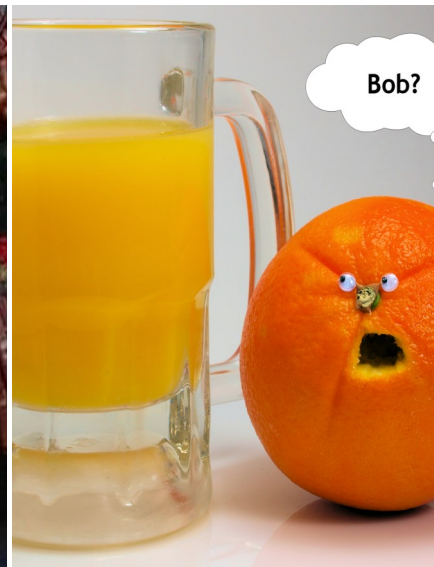
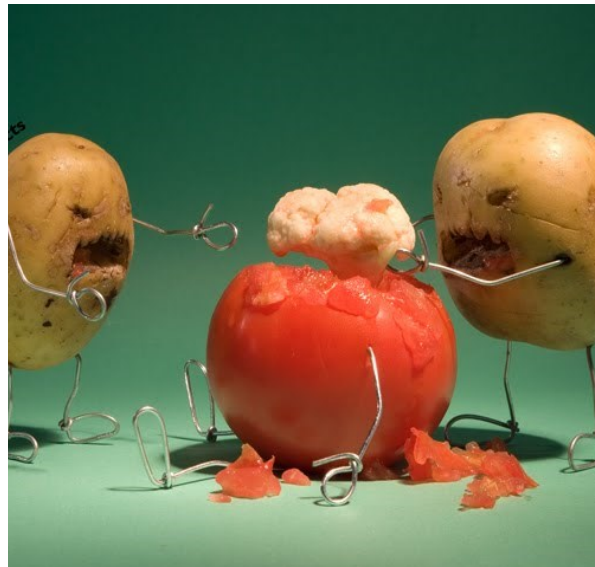
If at any time, it is noted that sanitization is not proper, staff shall immediately stop using the machine and move to manual ware washing until proper sanitizing has been re-established. Checking sanitizing at least once per shift is recommended.

"You don't have to wait for the storm to pass. Go be awesome in the rain." Anonymous

Good Hygienic Practices– Jewelry

Employees handling or preparing food cannot wear jewelry for multiple reasons. The primary concern is that rings, watches, and bracelets may collect debris and the construction of the jewelry may hinder routine cleaning. As a result, the jewelry may act as a reservoir of pathogenic organisms transmissible through food. There is also the risk of physical contamination if part of the jewelry falls off into the food item. Hard foreign objects in food may cause medical problems for consumers, such as chipped and/or broken teeth and internal cuts and lesions.

The term “jewelry” generally refers to the ornaments worn for personal adornment. Medical alert bracelets generally do not fit this definition; however, the wearing of such bracelets carries the same potential for transmitting disease-causing organisms to food. To eliminate the risks, jewelry should be limited to a single, plain, band-style wedding ring then covered by a glove in good repair. Instead of a medical bracelet, an acceptable alternative can be used such as a medical anklet. These guidelines apply to all employees handling or preparing food, including wait staff (especially if they are ladling soups or salad dressings).



Toilet Rooms and Hand Sinks

One of the most common causes of foodborne illness is the lack of proper personal hygiene. Toilet rooms are to be designed to promote hygiene.

Restroom doors are required to be self-closing and self-latching; exhaust fans are required to be present and operational. Toilet cans must be provided in all restrooms, and ladies restrooms must have a covered container. Toilet tissue must be provided at all times.

Hand sinks must be capable of providing hot water at least 100 degrees Fahrenheit. Requirements for hand sinks include dispensed paper towels. EHS staff checks every hand sink and restroom for the presence of dispensed towels. **Restrooms that are used by employees are NOW REQUIRED to have paper towels;** air blowers are not allowed for food handlers use. For any questions or comments, please contact Environmental Services.

Food Protection Managers... Food Handlers

NEW State Rules: 228.33 (a)-(e) EFFECTIVE 9/1/2016

(a) At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager

(b) The original food manager certificate shall be posted in a location in the food establishment that is conspicuous to consumers.

(c) at least one certified food protection manager must be employed by each food establishment.

(d) All food employees shall successfully complete an accredited food handler training course, within 60 days of employment.

(e) A food establishment must maintain food handler records on site

(f) This does not apply to certain types of food establishments deemed by the regulatory authority to pose minimal risk of causing, or contributing to, foodborne illnesses based on the nature of the operation and extent of food preparation.